

Maine Arts Camp

Recipe: Bucatini all'Amatriciana

Chef: Charlie Limoggio CEC

Servings: 6-8

Quantity	Unit	Ingredient	Prep Notes
8	Ounces	Pancetta	Chopped
2	Teaspoons	Red pepper flakes	
2	14.5 oz. cans	Stewed tomatoes	With juices, chopped
1 ½	Pounds	Bucatini or thick spaghetti	
		Kosher salt	As needed
¼	Cup	Olive oil	
1 ¼	Cups	Grated Romano cheese	

1. Cook pancetta in a large deep pan over medium heat until browned and fat has rendered. About 10 minutes. Stir in crushed red pepper flakes and cook for about 1 minute.
2. Add tomatoes and simmer until broken down and thickened.
3. Meanwhile, cook pasta in salted water until al dente. Drain and save 1 cup pasta cooking water.
4. Add cooked pasta and reserved cooking liquid to sauce and cook over high heat until well coated. Stirring constantly.
5. Stir in olive oil & cheese and enjoy!

*Pancetta is a dry cured Italian bacon that is not smoked.

*Bucatini is a thick spaghetti like shape that has a hole down the middle.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.